


# Menu

## ~Salads and Starters~

Traditional Smoked Salmon Plate	9.50
Prawn and Crayfish Cocktail	9.00
 Bea Tollman's Chicken Noodle Soup	7.00
Soup of the Day	6.00
Smoked Duck, watercress, orange, chicory, pomegranate	8.50
Ceviche, sea bass, salmon, prawns, scallops	9.50
Crab Cakes, chilli and pineapple salsa	9.00
McCarthy Chicken Salad	8.50/14.50

## ~Bea Tollman's Signature Dish~

**Rotisserie Half-Chicken**  
with crispy chips or creamy mash  
and fresh garden salad  
14.00

## ~Burgers~

All burgers are hand-made 8oz patties and are served on a floured brioche bun, with lettuce, tomato, caramelised onions, gherkins, mayonnaise and relish.

Classic, Angus beef	13.00
The BIG Burger	18.00
Spicy Chicken Breast	12.00
Toppings, cheese, bacon, caramelised onions, fried egg	each 1.50

## ~Steaks~

All steaks are served with an air-dried tomato and button mushrooms

Fillet 8oz	22.50
Rib Eye 10oz	20.50
Sirloin 10oz	19.50
Sauces, brandy, green peppercorn, blue cheese or garlic butter	All 2.00

(v) Suitable for vegetarians


## ~Daily Specials~

See blackboard  
for chef's selection using fresh, local produce

## ~Main Courses~

Classic Battered Fish, thick cut chips and mushy peas	16.50
Oriental Marinated Pork Fillet, spicy Asian noodles, mange tout	15.50
Arthur's Chicken Curry, with saffron rice, and Mrs Ball's chutney	16.50
 Spring Rack of Lamb, broad bean and courgette salad	18.50
Bea Tollman's Meatballs, spaghetti and homemade Bolognese sauce	13.50

## ~Vegetarian Dishes~

Spicy Penne Arrabbiata (v)	12.50
Waldorf Salad, (v) chicory, blue cheese, walnuts, celery	14.00
 Tomato and Asparagus Gnocchi, (v)	14.00
Spring Vegetable and Spinach Lasagne, (v)	13.00


## ~Side Dishes~

Peas and carrots, creamed spinach, green beans, broccoli, creamy mash, sautéed potatoes, French fries, crispy chips, new potatoes	All 3.50
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## ~Side Salads~

Mixed salad, rocket and tomato salad, broccoli coleslaw and cabbage salad	All 3.50
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If you require information on the allergen content of our foods please ask a member of staff and they will be happy to help you.

 Signature dishes from  
"A Life in Food" by  
Bea Tollman, Founder  
and President of Red  
Carnation Hotels.



Leopard Bar & Restaurant



★★★★  
THE DUKE OF RICHMOND  
HOTEL



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All food and beverage prices are subject to a 10% discretionary service charge.